Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT VIREUILS
2015

"Vireuil" derives from the verb "vire" which means to go round, like the path going round the vineyard.



VINEYARD

Terroir located on the top of the hill, near the village of Auxey Duresses. It is a brown limestone, more or less stony soil. Blending of vineyards from the parts of Dessus and Dessous (upper and lower parts).
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 16,05 ha
Altitude : 300-350 m
Average age of vines : 40 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grappe
Finning: yes
Filtration : with kieselgur filter

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

A wine that develops a complex and full-bodied aromatic range with notes of toasted bread and honey. This is coupled with a beautiful delicacy due to its location on the hillside. This racy wine is pure and straight, and carries a good ageing potential.

Food pairings

Ideal with fatted chicken in cream sauce and Epoisse cheese.

Serving temperature : 11-13°C

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

olivier-leflaive.com